

AFTERNOON TEA



Traditional Afternoon Tea - £33 per person

(Served Buffet Style)

- Freshly Prepared Finger Sandwiches
 - South Hill Farm Egg Mayonnaise, Watercress (EG, G, V)
 - Coronation Chicken, Baby Gem Lettuce (EG, G)
 - Smoked Salmon, Crème Fraîche, Cucumber (D, F, G)
 - Honey Roasted Ham, English Mustard (G, M)
- Vegan Selection:
 - Coronation Chickpea, Crisp Baby Gem (G)
 - Dill Pickled Cucumber, Violife Cream Cheese (G)
 - Heritage Tomato, Violife Feta, Basil (G)
 - Local Beetroot, Horseradish, Hummus (G, SL)
- Two Home-Made Scones:
 - Fruit & Plain Scones, Seasonal Bowood Jams, Clotted Cream (D, G, V)
- A Selection of Home-Made Pâtisserie:
 - Chef's Selection of Home-Made Cakes & Sweet Treats (May contain D, EG, G, N, SL) (V)
- Served with freshly brewed Tea or Filter Coffee
 - Please ask your server on the day for our selection of teas.

Sparkling Afternoon Tea

- To compliment your Afternoon Tea, order a delicious glass of:

Prosecco Brut 'Fili', Sacchetto, Veneto, Italy : NV	£8.5 per glass (125ml)
Pommery Brut Royal, France : NV	£14.5 per glass (125ml)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN
